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Controlling thermophilic microorganisms in hot sugar contg. soln - by treatment with hop based product, partic. used to preserve thermal extracts of sugar beet and sugar cane
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Patent Family

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EP 681029	A2	19951108	EP 95890071	A	19950406	199549	B
CZ 9501157	A3	19951213	CZ 951157	A	19950504	199606	
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Abstract:
EP 681029 A

Thermophilic microorganisms are inhibited in sugar contg. aq. medium (A) by treating with a hop-derived additive (B) at 50-80deg.C.

(B) is any suitable hop product, partic. a dissolved or emulsified hop extract, but may also be a solid, e.g. dried or pelleted hops, or brewery waste, e.g. yeast contg. hop residues or spent hops.

Pref. sugar beet or cane are thermally extracted in presence of (B) which may be added in liq. dissolved or emulsified form to the hot extract soln. Alternatively the plant material to be extracted is treated with a solid (B). Addn. of (B) may be continuous or periodic.

USE - The method is partic. used to preserve thermally-recovered extracts of sugar beet and sugar cane. It reduces sucrose losses by thermophilic fermentation; limits discolouration; reduces the amount of alkali needed and the amount of molasses formed.

The method may also be used to protect membranes and/or ion exchangers against microbial contamination where these are used to process glucose and/or sucrose contg. solns. or juices.

ADVANTAGE - Thermophilic bacteria can be controlled without using chemical disinfectants, the combined use of (B) and high temp. providing thorough protection. (B) also suppresses the undesirable formation of nitrite in the sugar extract soln.

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EP 681029 B

A method of inhibiting thermophilic micro-organisms in the presence of sugar-containing aqueous media, characterised in that a hop-based additive is allowed to act on the sugar-containing aqueous media at temperatures of between 50 deg. C and 80 deg. C..

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